

CATERING MENU

MAKI PLATTERS

*Includes chopsticks, wasabi, ginger and soy sauce packets.
Small Tray includes 7 rolls, Large Tray includes 10 rolls.*

CLASSIC

cabo roll*, cali roll, crunchy blue, crunchy l.a., sake*, spicy tekka*, rainbow roll*

Small Tray \$65 Large Tray \$85

SPECIALTY

the beach*, philadelphia*, tidal wave, roja*, south pacific,
pretty in pink*

Small Tray \$85 Large Tray \$105

VEGETARIAN

*these items are inherently vegan, though vegan tempura ingredients
may share same fryer space as non-vegan ingredients*

cowgirl, crunchy cabbage, eden roll, shiitake to me, prince roll,
vegan south pacific, thai hippie

Small Tray \$65 Large Tray \$85

VEGAN

avo ahimi, green goddess, spicy ahimi, unami express, unami maki, v.l.t.

Small Tray \$65 Large Tray \$85

CUSTOM MAKI PLATTER

Please call for pricing.

Rolls made with tempura are not available.

NIGIRI & SASHIMI PLATTERS

*Includes chopsticks, wasabi, ginger and soy sauce packets.
Each tray includes a combination of nigiri (2 pcs) and sashimi (3 pcs).
Small Tray includes 12 orders, Large Tray includes 18 orders.*

CLASSIC

sake*, maguro*, albacore*, hirame*, ebi

Small Tray \$85 Large Tray \$120

SPECIALTY

aburi sake toro*, aburi shime saba*, tako, unagi,
black tobiko*, black tuna* (sashimi only)

Small Tray \$100 Large Tray \$135

**item contains raw seafood, shellfish, beef or egg. consuming raw or undercooked meat and seafood
may increase your risk of foodborne illness. bones can happen in dishes with fishes.*

COCKTAIL APPETIZERS

25 person minimum / Available for pick up.

SHISHITO PEPPERS

sautéed japanese peppers with citrus, tamari and togarashi
(serves 5-7 per pound) **\$20 Per Pound**

CEVICHE*

tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps and chili oil (serves 8-10 per pound) **\$45 Per Pound**

MANGO CRAB RANGOON

crispy wonton wrappers stuffed with crab mix, mango, cream cheese and scallion, served with mango and fresno pepper sauces **\$2 Each**

LETTUCE WRAPS

sautéed all-natural chicken breast with garlic, ginger, cashew and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce.

\$3 Each

EDAMAME HUMMUS

cucumbers, carrots, olive oil, toasted sesame seeds
(serves 5-7 per pound) **\$16 Per Pound**

SPECIALTY SASHIMI SPOONS

\$3.5 each / Available for pick-up.

TRUFFLE SALMON*

thinly sliced atlantic salmon, drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts

CEVICHE-STYLE HIRAME*

thinly sliced summer flounder, topped with cucumber, pickled shallots, cilantro, aji limo lime juice and black pepper

TUNA TATAKI*

thinly sliced pepper seared bigeye tuna with daikon momiji, garlic chips, scallion and tataki sauce

YELLOWTAIL SERRANO*

dutch yellowtail topped with cilantro, serrano and ponzu sauce